



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

Routine Food

Taqueria Buenavista LLC
Taqueria Buenavista
8704 W Brown Deer Rd
Milwaukee, WI

6/11/2013

The following list of violations of the Wisconsin Administrative Code as adopted by reference in the Milwaukee Code of Ordinances Chapter 68, and/or other City ordinance(s) must be corrected as soon as possible but not later than the date specified. A re-inspection fee may be assessed if the violation is not corrected by that date. An inspection fee may be charged for any repeat violations.

Code Number	Description of Violation	Correct By
3-302.11	1. In the cooler there is lettuce and tomatillos stored next to containers of raw chicken and raw beef. 2. The ice maker has a large amount of mold in it. Clean and sanitize the ice maker. All food must be protected from cross-contamination.	6/25/2013
3-304.14	Dirty wiping cloths were on most surfaces in the kitchen and no sanitizer bucket was set up. Store wiping cloths in a sanitizing solution between use at 100ppm.	6/25/2013
3-501.17	Undated cooked tripe and tongue, rice, and sour cream. Ready-to-eat potentially hazardous food held for more than 24 hours must clearly marked to indicate the day by which the food is to be consumed on the premise, sold, or discarded.	6/25/2013
4-501.11	The walk in cooler is broken. Repair. The walk in freezer is broken. Repair. More time may be given for these 2 items if an extension is requested in advance of the reinspection. Contact your inspector for an extension if needed.	6/25/2013



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

5-103.11	In the mens bathroom there is no cold water at all AND no hot water within 20 seconds of activation. Ensure hot and cold water within 20 seconds. Provide an adequate water supply.	6/25/2013
5-202.11	Properly repair plumbing. 1. Repair the leaky trap under the wash compartment sink. 2. Remove the saran wrap from the mop sink and fix faucet so that it does not leak/spray water. 3. There is no water to the vegetable prep sink at all. Restore water to prep sink and repair all leaks and plumbing at this location.	6/25/2013



Tom Barrett
Mayor

Bevan K. Baker, FACHE
Commissioner of Health

Raquel M. Filmanowicz
Health Operations Administrator

Health Department

Family and Community Health Services

web site: www.milwaukee.gov/health

6-501.114

1. Remove the bare wood base of the ice machine.
2. Replace the 2 burnt out hood bulbs and install 4 light shields over the bulbs.
3. Replace all the burnt out ceiling bulbs in the kitchen.

6/25/2013

Notes:

NO FDL on premise. KHulbert called and confirmed ok. Don't forget to renew for 2014.

No CFM. See Special.

2 Peddlers going out of here. Sandra Lopez Bakery and Tacquiera Buenavista. Call your inspector for mobile renewal inspection at 286-8544.

Do the following:

1. Put up an "employee area" sign at the prep table where you eat and store personal items.
2. Reseat the missing ceiling tile in the wait station.
3. Scrub all your cutting boards better to remove stains.
4. Discontinue storing dirty knives in between the prep table and prep cooler.
5. Remove the dirty slicer if you do not use it.

On 6/11/2013, I served these orders upon Taqueria Buenavista LLC by leaving this report with

Inspector Signature (Inspector ID:84)

Operator Signature